



# 2019 Chardonnay

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**Alcohol label %:** 12.0 | **pH:** 3.38 | **Acidity (TA):** 6.2 | **Residual Sugar (g/L):** 1.0 |  
**Serving Temperature (°C):** 42.0 | **Drink starting in:** 2022 | **ending in:** 2027

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## Growing Conditions

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

## Aging

Barrel fermented and aged 12 months in 100% 3-5 year old French oak.

## Bottling

Bottling Date: 6/2/2021

## Palate

A warm, buttery glow sparkles in the goblet of our 2019 Chardonnay. We at Damiani Wine Cellars have long made it our business to make a classic old-world style Chardonnay and this vintage doesn't disappoint. Buttery is the word of the day as this Chard evinces aromas of savory hand-churned butter and butter cream, along with sage and a crisp minerality--think rain on hot slate. The palate is lingering and coats the tongue: tart fresh orchard fruits, layer with a creamy and French oak, vanilla focused presence. A strong and lasting, structured finish makes this wine an equal for all traditional Chardonnay food pairings. Open, savor, enjoy! Cheers!

